



# TECHNICAL SHEET VINTAGE 2022

*The 2022 vintage harvest follows very exceptional summer conditions: four months of dry weather with several heat waves. This has led to the earliest start to the harvest that I have experienced in thirty years of activity (September 8<sup>th</sup>).*

*The 2003 vintage is second, but comparison is not reason, these two vintages only have in common the heat of summer.*

*In 2022 the vines are surprisingly green on the eve of the harvest, the vines have adapted to the dry summers. The early harvest has enabled the vines to retain a nice "freshness". The usual downtime between Merlot and Cabernet was respected (five days) and what is quite unusual, we finished on September 23<sup>rd</sup>, the first day of autumn which generally corresponds to the beginning of the harvest.*

*The quantity is very low, 30% less than a "normal" year, but the quality is superb. And the icing on the cake, after such a hot and dry summer, we could have feared a very high alcohol level, but in the end, with 13°, we remain in line with the last vintages.*

*The 2022 offers both balance and complexity, the signs of a great vintage with a very strong ageing potential.*

**HARVEST**  
September 8<sup>th</sup> to 23<sup>rd</sup>, 2023

**DEGREE**  
13%



**BLEND**  
Cabernet Sauvignon : 40%  
Merlot : 50 %  
Petit Verdot : 5%  
Cabernet Franc : 5 %

**CONSULTANT**  
Eric Boissenot